



## **Cat's Eyes Sauvignon Blanc 2016**

### **Adelaide Hills**

|                   |                        |                 |
|-------------------|------------------------|-----------------|
| <b>Winemaker:</b> | Greg Clack             |                 |
| <b>Analysis:</b>  | Alcohol:               | 13.0% vol       |
|                   | Residual sugar:        | 3.4 grams/litre |
|                   | Oak:                   | Unoaked         |
|                   | SO <sup>2</sup> Free:  | 33 ppm          |
|                   | SO <sup>2</sup> Total: | 126 ppm         |
|                   | Total Acid:            | 6.6 grams/litre |
|                   | pH:                    | 3.2             |

#### **The Region: Adelaide Hills**

The cool climate of the Adelaide Hills is the ideal place to grow Sauvignon Blanc, producing grapes with green herbaceous notes and intense tropical fruit characters, which our winemaker has crafted into this fruit driven, elegant, but approachable wine.

#### **The Wine**

The grapes for this wine are sourced from two vineyards at Kenton Valley and Gumeracha in the northern part of the Adelaide Hills. The Kenton Valley vineyard has an easterly aspect and hence is the coolest of the sites. This was picked early to maximise the herbaceous, apple and cucumber notes in the wine. Whereas the other vineyard was picked when it was a riper and exhibiting a good balance of natural citrus acidity and tropical flavours.

#### **Colour**

Pale green straw with brilliant clarity.

#### **Aroma**

Aromatic tropical fruits, freshly cut melon, guava and passionfruit with an overlay of herbaceous characters.

#### **Palate**

A full fruit driven palate, with intense tropical fruits and balanced acidity with good palate weight and generous length.

#### **Food Match**

Drink now, with seafood, chicken salad, or spicy Thai or Vietnamese cuisine.